

Dinner Package 2

\$80 | Person

Appetizers

Choose 2

CALAMARI

fried or sautéed spicy

CAPRESE

Buffalo Mozzarella, heirloom tomato

STUFFED MUSHROOMS

sausage, broccoli rabe, sharp provolone

CLAMS ALFORNO

spicy breadcrumb, bacon

MEATBALL PARMIGIANA

brick oven roasted pepper, shaved Romano

Salads

Choose 2

BACIAMÌ MIXED GREENS

soppressata, olives, sharp provolone, heirloom tomato

CAESAR SALAD

Parmigiano-Reggiano, toasted croutons

ROASTED FIG & PROSCIUTTO

fresh cold pressed olive oil, arugula

Main Course

Choose 3

CHEF SPECIAL

Grilled shrimp, portobello mushroom, asparagus, tomato, white bean, housemade cavatelli

VONGOLE

clams steamed open in white wine, EVOO, pan roasted garlic, linguine

FAROE ISLAND SALMON

red bell pepper & rabe risotto, citrus beurre blanc

BOUILLABAISSE

stew of shrimp, scallops, calamari, clams, & fresh catch

LASAGNA

veal, beef short rib, pork, creamy ricotta

SHORT RIB

five hour braised beef short rib, broccoli rabe, plum tomato & veal demi-glace, jumbo rigatoni

VEAL SALTIMBOCCA

sauteed veal scaloppini, prosciutto di parma, mozzarella, 36-hour veal demi-glace

VEAL CHOP PARMESAN

14oz breaded dutch veal chop, san marzano, mozzarella, penne

KUROBUTA PORK CHOP

double cut center chop, vinegar pepper, fingerling potato, garlic sauteed spinach

8 OZ. SKIRT STEAK

chimichurri, jumbo asparagus, fingerling potato

Desserts

Choose 2

TIRAMISU

SEASONAL CHEESECAKE

CANNOLI